



## BEGINNINGS

**SMASHED ORGANIC AVOCADO TOAST** \$18  
*pomegranate seeds, toasted almonds, roasted tomato & poached organic egg on toasted seven grain country bread (egg +3 // feta +2)*

DF

**CRISPY CAULIFLOWER** \$14  
*spicy vegan mayo*

V DF

**GRILLED OCTOPUS** \$16  
*crispy potatoes, sofrito & garlic aioli*

DF

**TUNA TARTARE TACOS** \$14  
*yellow fin tuna, guacamole & chili aioli*

DF

**SWEET & HOT CHICKEN LOLLIOPS** \$11  
*organic chicken wings, soy mirin glaze, fresno chili & scallion*

DF

**KOBE MEATBALLS** \$18  
*homemade gravy, basil & parmesan*

**SHISHITO PEPPERS** \$9  
*tarragon truffle aioli*

**MAC & CHEESE** \$11  
*aged cheddar & toasted breadcrumbs (Nueske's bacon +2 // Maine lobster +4)*

**BUTTERNUT SQUASH SOUP** \$12  
*coconut milk, garlic, ginger, toasted pumpkin seeds, chive oil*

GF V DF

**SOUP OF THE DAY** \$11  
*local, market-driven soup of the day*

## VEGETABLES

**SPICED CASHEW SWEET POTATOES** \$12  
*crispy kale, honey nori aioli*

**CAULIFLOWER RICE** \$12  
*roasted red pepper, golden raisin, toasted pistachio, crispy kale*

V DF

**SHAVED BRUSSELS SPROUTS** \$11  
*butternut squash, honey roasted almonds*

GF V DF

**PARMESAN TRUFFLE FRIES** \$11  
*18 month parmesan*

EATING RAW OR UNDERCOOKED ITEMS SUCH AS MEATS, POULTRY, SHELLFISH OR EGGS MAY INCREASE THE RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS

@LEXINGTONBRASS | #LEXINGTONBRASS

## FROM THE MARKET

**BABY GEM CAESAR SALAD** \$18  
*sugar snap peas, asparagus, avocado, sunflower seeds, lemon parmesan vinaigrette (avocado +3 // organic chicken +7 // scottish salmon +8 yellow fin tuna +8 // hanger steak +9 // grilled shrimp +9)*

**THE BEST KALE SALAD** \$15  
*pine nuts, pecorino & roasted red pepper vinaigrette (avocado +3 // organic chicken +7 // scottish salmon +8 yellow fin tuna +8 // hanger steak +9 // grilled shrimp +9)*

GF

**MEDITERRANEAN GRILLED SHRIMP BOWL** \$23  
*farro, market veggies, falafel, feta cheese, sunny-side egg, toasted sesame seeds & sumac vinaigrette*

**KALE QUINOA CHICKEN SALAD** \$24  
*poached organic chicken, heirloom tomato, roasted sweet potato, toasted coconut, avocado, shallot vinaigrette*

GF

**MISO SALMON SALAD** \$25  
*kale, farro, roasted brussels sprouts, blueberries, pomegranate, pumpkin seeds, citrus cilantro yogurt, sesame honey vinaigrette*

**LOBSTER COBB SALAD** \$27  
*butter poached Maine lobster, hard-boiled egg, corn purée, dill Havarti cheese, charred corn, oven roasted tomato vinaigrette*

**THE IMPOSSIBLE BURGER** \$19  
*plant-based protein patty, iceberg lettuce, tomato, red onion, house pickles, vegan 1000 island dressing, sesame brioche*

V DF

**MUSHROOM SPAGHETTI** \$21  
*wild mushroom, sugar snap peas, tomato & parmesan (organic chicken +7 // hanger steak +9 // grilled shrimp +9)*

**TUNA POKE BOWL** \$24  
*avocado, tomato, sour apple, pineapple, yuzu-chili brown rice, crispy taro*

DF

**LOBSTER ROLL** \$27  
*fresh Maine lobster & truffle lemon aioli on toasted brioche bun*

**GRILLED LOCAL MAHI SANDWICH** \$23  
*red wine-braised cabbage, avocado & chipotle ranch on toasted ciabatta*

**FRESH CATCH OF THE DAY** \$29  
*6oz simply grilled fish of the day, shaved seasonal vegetables, kale pesto*

GF DF

## FARM

**CHICK N' EGG SANDWICH** \$19  
*sunny-side up egg, caramelized onions, pickles, arugula, herb mayo*

**ROAST BEEF FRENCH DIP** \$19  
*organic grass-fed Black Angus, aged swiss & horseradish aioli on toasted brioche bun*

**BRASS BURGER** \$25  
*8oz dry-aged beef blend, aged cheddar & crispy onion ring on toasted brioche bun (+ Nueske's bacon, avocado or mushroom // 3ea)*

**STEAK FRITES** \$28  
*8oz grilled hanger steak & parmesan truffle fries*

•LUNCH•

EXECUTIVE CHEF: ERNESTO ALVARADO